

# Fresh Pasta



## Ingredients list

### **For the Pasta:**

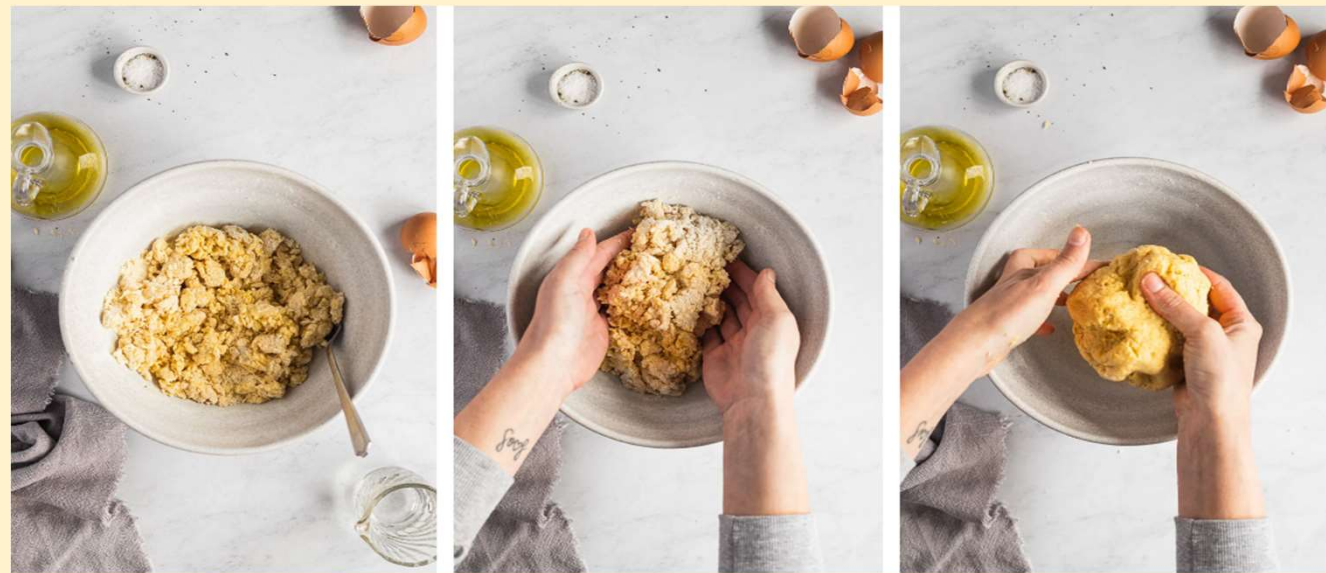
- 100g 00' Pasta flour
- 100g semolina flour
- 3 medium sized eggs (100g)

## Equipment list

- Glass bowl
- Fork

# Method

1. Place the flour and semolina into a bowl. Make a well in the centre and crack the eggs into it.
2. Crack the eggs into a small bowl. Beat the eggs with a fork until smooth – measure only 100g of egg!
3. Using the tips of your fingers, mix the eggs with the flour, incorporating a little at a time, until everything is combined.
3. Knead the pieces of dough together – with a bit of work and some love and attention they'll all bind together to give you one big, smooth lump of dough!



## Method

4. Once you've made your dough you need to knead and work it with your hands to develop the gluten in the flour, otherwise your pasta will be flabby and soft when you cook it, instead of springy and al dente. There's no secret to kneading. You just have to bash the dough about a bit with your hands, squashing it into the table, reshaping it, pulling it, stretching it, squashing it again. When your pasta starts to feel smooth and silky instead of rough and floury, it is ready!
5. Wrap the dough **TIGHTLY** in clingfilm and put it in the fridge. Please only store your pasta for 1 day in the fridge before you bring it into school! Make sure the clingfilm covers it well or it will dry out and go crusty round the edges (this will give you crusty lumps through your pasta when you roll it out, and nobody likes crusty lumps!).

